Exclusive Recipe Collection

Created for the 3.75 qt. Oval Casserole

LE CREUSET®

Thank you for your purchase.

Le Creuset is excited to bring you an exclusive collection of recipes for our 3.75 qt. Oval Casserole.

Delicious and creative, this collection of crowd-pleasing recipes comes directly from the Le Creuset test kitchen and was developed exclusively for your new cookware piece.

Le Creuset's enameled cast iron 3.75 qt. Oval Casserole is both versatile as well as elegant. A true kitchen essential, it is the perfect piece for mastering a wide variety of meals and techniques.

- Beautiful design and versatile size is ideal for searing, braising, roasting, baking and frying.
- Superior heat distribution and retention qualities of cast iron lock in flavor and keep dishes warm from stove to oven to table serving.
- Easy-to-clean sand enamel interior requires no pre-seasoning and promotes even browning.
- Tight-fitting lid is specially designed to circulate steam and return moisture back to the food for moist, delicious results.
- Ergonomic knobs and steady-grip loop handles are designed for easy lifting even while wearing oven mitts.
- Compatible with all cooktops (including induction).
- The enameled cast iron 3.75 qt. Oval Casserole is oven-safe up to 500°F.
- Made in France.

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ALBONDIGAS STEW

Ingredients

MEATBALLS

- 1 large egg, beaten
- 1/2 pound lean ground beef
- 1/2 pound ground pork
- 1 small yellow onion, minced
- 4 garlic cloves, minced
- 2 teaspoons chili powder
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper

STEW

- 2 tablespoons olive oil
- 1 small yellow onion, chopped
- 2 jalapeno peppers, minced
- 2 carrots, sliced into rounds
- 2 celery stalks, sliced
- 2 Yukon gold potatoes, cut into 1-inch chunks
- 4 garlic cloves, minced
- 2 teaspoons chili powder
- 1 1/2 teaspoons ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon smoked paprika
- 30-ounces canned fire-roasted diced tomatoes with juice
- 3 1/2 cups low-sodium beef broth
- 1 cup chopped zucchini, 1/2-inch cubes
- Salt
- Freshly ground black pepper
- 1 cup long-grain white rice, cooked
- Fresh cilantro, sour cream, lime wedges and hot sauce

Albondigas Stew

Serves: 8 | *Total Time:* **1 hour 10 minutes**

For the meatballs:

Place the egg, ground beef, pork, onion, garlic, chili powder, oregano, salt and pepper in a large mixing bowl and stir gently until well combined. Shape 1 tablespoon-size meatballs and place on a parchment-lined baking sheet. Set aside.

For the stew:

Preheat oven to 350°F.

Heat olive oil in an Oval Casserole set over medium heat. Add the onion and jalapenos, and sauté until slightly softened, about 3-4 minutes. Add the carrots, celery, potatoes, garlic, chili powder, cumin, oregano and smoked paprika, and continue cooking until garlic and spices are fragrant, another 1-2 minutes. Add tomatoes and broth, and stir to combine scraping up any brown bits from the bottom of the pot. Increase heat to medium-high and bring liquid to a simmer. Reduce heat to low and cook until potatoes are tender, about 20 minutes.

Add the meatballs and zucchini to the stew. Cover and place casserole in preheated oven for about 15-20 minutes, or until the meatballs are cooked through. Remove from the oven and season broth with salt and pepper to taste. Serve stew over bowls of rice, and garnished with cilantro, sour cream, lime juice and hot sauce.

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CROQUE MONSIEUR BREAKFAST CASSEROLE

Ingredients

- 1 tablespoon unsalted butter, softened
- 6 ounces sliced ham
- 1 loaf ciabatta bread, sliced
- 4 ounces Gruyere cheese, grated
- 2 cups milk
- 1 cup heavy cream
- 8 eggs
- 1/8 teaspoon grated nutmeg
- 1/8 teaspoon onion powder
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 2 teaspoons Dijon mustard
- 1/2 cup grated Parmigiano Reggiano cheese
- 1/4 cup minced parsley

Croque Monsieur Breakfast Casserole

Serves: **8-10** | *Total Time:* **1 hour 30 minutes**

Preheat oven to 375°F.

Coat the interior of an Oval Casserole with the unsalted butter. Cut the ham slices into pieces about the size of the bread slices. Place 3-4 slices of bread on the bottom of the pan to create a flat surface. Sprinkle with a little bit of Gruyere. Layer ciabatta slices and ham upright in two rows on top, adding a little bit of grated Gruyere in between each layer.

In a large mixing bowl, whisk together the milk, heavy cream, eggs, nutmeg, onion powder, salt, black pepper, and Dijon mustard. Pour the egg mixture over the bread and ham. Press down on the bread so that it soaks up the egg mixture. Let soak at room temperature for 30 minutes, pressing down on the bread about every 10 minutes. Top casserole with remaining Gruyere and Parmigiano Reggiano cheese.

Cover the pan and place in preheated oven. Bake for 30 minutes. Remove the lid and continue baking until set in the center, about 30 minutes longer. Remove the casserole from the oven and let sit 10 minutes before cutting. Garnish with parsley.

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ROASTED CHERRY TOMATO LASAGNA

Ingredients

- 2 1/2 pounds cherry or grape tomatoes
- 1 sweet onion, peeled and minced
- 5 cloves garlic, grated
- 4 tablespoons tomato paste
- Olive oil
- Salt
- Freshly ground black pepper
- 8 ounces lasagna noodles, cooked
- 16 ounces whole milk ricotta
- 1 cup grated Parmigiano Reggiano cheese
- 16 ounces fresh mozzarella, sliced
- 1 cup chopped fresh basil, plus extra for garnish

Roasted Cherry Tomato Lasagna

Serves: 4-6 | *Total Time:* **1 hour 35 minutes**

Preheat oven to 425°F. Combine the tomatoes, onion, garlic and tomato paste in an Oval Casserole. Drizzle with enough olive oil to lightly coat the vegetables. Season with salt and pepper. Roast the tomato mixture in preheated oven until softened and beginning to caramelize, about 45 minutes. Remove from the oven and reduce the heat to 375°F.

Let the tomato mixture cool slightly, then place 2/3 of the tomatoes in a blender and puree until smooth. Season to taste with salt and pepper.

Add 1/2 cup of the pureed tomatoes to the bottom of the pan. Top with 1/3 of the cooked lasagna noodles, followed by 1/3 of the remaining pureed tomatoes, 1/3 of the ricotta, 1/3 of the Parmigiano Reggiano cheese, 1/3 of the mozzarella, 1/3 of the chopped basil and 1/3 of the whole roasted tomatoes. Continue layering until you run out of ingredients.

Cover casserole with lid and place in preheated oven. Bake for 25 minutes. Remove the lid and broil on high until the cheese is bubbly and beginning to brown along the edges, about 3 minutes. Remove the lasagna from the oven and let rest 10 minutes. Garnish with additional basil.

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BRAISED COCONUT GREEN CURRY WITH SEARED SALMON

Ingredients

- 4 6-ounce salmon filets
- Salt
- Freshly ground black pepper
- 2 tablespoons coconut oil, divided
- 2 shallots, sliced
- 4 cups cubed winter squash, such as butternut
- 1 red bell pepper, sliced
- 1 tablespoon grated ginger
- 1 tablespoon grated garlic
- 2 tablespoons Thai green curry paste
- 1 14-ounce can coconut milk
- 1 tablespoon fish sauce
- 8 ounces sugar snap peas
- 1/2 lime, juiced
- 1/2 cup chopped cilantro
- 1/2 cup sliced green onions
- Steamed rice

Braised Coconut Green Curry with Seared Salmon

Serves: 4 | *Total Time*: **30 minutes**

Season the salmon filets with salt and pepper. Set an Oval Casserole over medium heat. Add 1 tablespoon of coconut oil. Working in batches, add two salmon filets, flesh side down. Sear the salmon until browned and crispy, about 5 minutes. Remove from the pan and set aside. Repeat searing with the remaining salmon filets.

Add the remaining tablespoon of coconut oil to the pan along with the shallots. Sauté the shallots until softened and beginning to caramelize, about 5 minutes. Add the squash, red bell pepper, ginger, garlic and green curry paste. Stir to combine, toasting the curry paste, about 2 minutes.

Add the coconut milk and fish sauce. Bring to a simmer, turn the heat down to low, then cover and cook until the squash is slightly tender, about 10 minutes. Add the snap peas and stir again. Place the salmon filets on top of the vegetables, skin side down. Cover and simmer until salmon is cooked through, about 3-5 minutes.

Remove the pan from the heat and add the lime juice. Garnish with the chopped cilantro and green onion and serve alongside steamed rice.

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STIR-FRIED BROCCOLI & RED PEPPER WITH SESAME GINGER SAUCE

Stir-fried Broccoli & Red Pepper with Sesame Ginger Sauce

Serves: 6-8 | *Total Time:* **20 minutes**

Heat an Oval Casserole over medium heat. Add 1 tablespoon of toasted sesame oil along with the shallots. Stir-fry the shallots until tender and beginning to caramelize, about 5 minutes. Add the garlic and red bell pepper and stir-fry 2 minutes more. Remove the vegetables from the pan and place in a mixing bowl.

Add the remaining sesame oil to the pan. Add the broccoli and toss to combine. Stir-fry 5 minutes. Add 2 tablespoons water to the dish and cover. Steam broccoli until just tender, about 3 minutes longer. Remove the broccoli from the dish and place in the bowl with the pepper.

Place the 1/4 cup water, soy sauce, sweet chili sauce, rice vinegar, ginger and corn starch in a small mixing bowl and whisk to combine. Add the soy sauce mixture to the pan and simmer, whisking occasionally, until thickened slightly, about 3 minutes. Add the broccoli and pepper mixture back to the pan along with the toasted sesame seeds and toss to combine. Garnish with crispy shallots.

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STUFFED PORK LOIN WITH GARLIC ROASTED POTATOES AND SPINACH

Ingredients

- 3 pounds pork loin, butterflied
- Salt
- Freshly ground black pepper
- 3 garlic cloves, minced
- 1/3 cup feta cheese
- 1/3 cup chopped roasted red peppers
- 1/3 cup sundried black olives, chopped
- 2 tablespoons chopped parsley
- Olive oil
- 1 sweet onion, diced
- 1 pound small yellow or red potatoes, quartered
- 1/8 teaspoon smoked paprika
- 10 ounces baby spinach

Stuffed Pork Loin with Garlic Roasted Potatoes and Spinach

Serves: 8-10 | *Total Time:* **2 hours**

Preheat oven to 350°F.

Season the pork on both sides with salt and pepper. Place the pork cut side up on a large cutting board. Sprinkle the minced garlic, feta, red peppers, black olives and chopped parsley evenly over the pork. Roll the pork up lengthwise with the filling inside. Secure the pork with butcher's twine and set aside.

Heat an Oval Casserole over medium heat. Add enough olive oil to lightly coat the bottom of the pot. Add the onion and sauté until softened and beginning to caramelize, about 5 minutes. Add the potatoes and smoked paprika and toss to combine. Place the stuffed pork loin on top of the potatoes.

Place the pork in the preheated oven and cook until the pork has reached 145°F, about 1 hour 15 minutes. Remove the casserole from the oven. Place the stuffed pork on a cutting board. Add the spinach to the pot and toss together with the potatoes. Place the lid on the casserole and return to the oven for 5 minutes longer to wilt the spinach.

Let pork rest for 10 minutes before removing the twine and slicing. Serve the sliced pork loin with the roasted potatoes and spinach along with a spoonful of the liquid released by the pork and vegetables.

More Flavor. More Functionality.

The 3.75 qt. Oval Casserole features high quality enameled cast iron for perfect results every time – from stove to oven to table. The oval shape is particularly suited for roasting larger cuts of meat and whole chickens, making stews and baking casseroles and side dishes.

Durable Construction. Delicious Results.

Cast iron is extremely durable, and its heavyweight construction will stand the test of time. It maximizes flavor by efficiently retaining heat and the depth locks in moisture.

High Performance Enamel. Inside and Out.

Easy-to-clean sand enamel interior is ideal for searing, browning, braising, slow-cooking and simmering. It requires no pre-seasoning and minimizes sticking.

Artisan Quality. Since 1925.

Cast in individual sand molds, each piece is crafted in the original factory in Northern France where the first Dutch ovens were born in 1925. This heritage has made Le Creuset one of the most treasured brands in the kitchen for generations.

Cast iron is an extremely efficient conductor of heat, which means it retains heat well so that your stove doesn't need to work as hard. For best results, make sure to use a low temperature setting for slow-cooking with moisture and a medium temperature setting for searing and browning. For additional information please refer to included care and use manual.

If you have any questions or concerns about your new cookware, please contact Le Creuset Customer Service at: 1-877-418-5547 or visit lecreuset.com.

Enjoy!

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